City of Hampton FOG Program FSE Equipment Maintenance Log

WWW.HAMPTON.GOV/FOG FOR REPLACEMENT LOGS

**NOTE: Grease hauler receipts must be kept on site and readily available for inspector review for 3 years.

FSE NAME:			
FSE ADDRESS:			

Equipment	Equipment Qty. Volume Vendors/Maintenance Practices		Vendors/Maintenance Practices	Minimum Requirements			
Grease Interceptor (A) Location:				CLEANING: Every 3 months or more frequent if required**			
Grease Interceptor (B) Location:				If applicable CLEANING: Every 3 months or more frequent if required**			
Grease Trap				CLEANING: weekly			
% removed of grease & settle	ed solids = <u>de</u>	Note: If the % of grease and solids exceeds 25% increased cleaning or better kitchen practices must be implemented.					

RECOMMENDATION: Organize and maintain all records, invoices, receipts, etc. in a binder, and identify each specific service with labeled tabs.

Gre	Grease Trap or Interceptor (A)		Grease Trap or Interceptor (B)			Fryer (Yellow) Grease Bin			Changes/Comments & Managers Initials
Date	Initials	% removed of grease & settled solids	Date	Initials	% removed of grease & settled solids	Date	Initials	Volume Removed	

City of Hampton FOG Program

FSE Equipment Maintenance Log WWW.HAMPTON.GOV/FOG FOR REPLACEMENT LOGS

**NOTE: Grease hauler receipts must be kept on site and readily available for inspector review for 3 years.

Gre	ease Trap	or Interceptor (A)	Gre	ase Trap	or Interceptor (B)	Fr	yer (Yello	w) Grease Bin	Changes/Comments & Managers Initials
Date	Initials	% removed of grease & settled solids	Date	Initials	% removed of grease & settled solids	Date	Initials	Volume Removed	